

Gold Rush Pizza

Makes: 6 Servings

Ingredients

2 1/2 cups Sweet Potato, Raw chopped to 1/3 inch cubes
1/2 cup Kale, Raw, chopped 1/3 inch pieces
1 tablespoon Garlic, Raw
15 ounces Tomatoes, Diced Low-Sod , cnd Commodity
6/10th of pizza crust Pizza crust 16" Riches Manf item #
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3/4 cup Chicken, Diced, Ckd, Frozen, Commodity
3/4 cup Cheese Mozzarella, Lite-Commodity
1 teaspoon canola oil
1/4 teaspoon garlic powder



Directions

1. Preheat convection oven to 350 degrees.
2. In steamer steam peeled and cubed sweet potatoes(1/3")5-7 minutes until slightly softened, drain and cool.
3. Steam Kale 2-3 minutes,drain and cool.
4. Drain off half of the juice from the diced tomatoes; discard juice. To the diced tomatoes add remaning juice, add garlic. Stir.
5. Place pizza crust on pan sprayed 16 " pizza screen or pan sprayed full size sheet pan.
6. Divide tomato mixture (3/4 cup and 2 TBSP) on to one pizza crust. Leave 1/2 inch edge of crust without sauce. Do five crusts total. For 6 servings use 2/3 of a 16 inch pizza crust and spread 15 oz. of tomato mixture.

7. Layer each crust in the following order: For 50 servings: Kale. - (3 cups and 2TBSP),sweet potatoes (3 cups and 2 TBSP) ,diced chicken (10.4oz.and ending with mozzarella cheese(9.6oz.). For 6 servings -4oz. Kale. 2 1/2 cups sweet potatoes, 6oz.Diced Chicken, 6oz. mozzarella cheese.

8. Mix Garlic powder and canola oil together and lightly brush the edge of the pizza crust.

9. Bake at 350 degrees convection oven for 15-20 minutes. Must be 165 degrees or higher.

Serving size 1 slice. 10 slices per 16 inch pizza.

CCP: Heat to 165 F or higher for at least 15 seconds

CCP: Hold at 140 Degrees F or higher

Notes

Serving Size: 1 slice

Additional Tips:

If a steamer is not available you can roast the sweet potatoes on a sheet pan sprayed with pan spray or on a parchment paper at 300 degrees for 5-8 minutes until sweet potatoes are slightly softened. To wilt chopped kale place it immediately on top of the softened sweet potatoes and cover with a sheet pan to keep the steam in. Let sit for 5 minutes minimum. You can then cool it down.